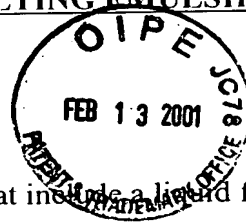


# FOOD PRODUCTS CONTAINING HIGH MELTING EMULSIFIERS

## ABSTRACT



5           The invention is directed to food products that include a liquid fat and a high  
melting point emulsifier. The liquid fat and a high melting point emulsifier can replace solid  
fat in the food product. The high melting point emulsifier may also be added to chocolate to  
provide a chocolate composition that has better shape retention at elevated temperatures. The  
emulsifier component gives the fat in the chocolate a structure that resists loss of shape even  
10 at elevated temperatures and keeps the chocolate composition from sticking to the wrapper  
when subjected to elevated temperatures. The invention also provides a method of making  
the chocolate composition.